## Little Benny

THE PARK AVE. NEWS

Weather, Happy thawts of Krismas and mony wishes for presents.

Spoarts, Puds Simkins ixpects a pair of ice skates this Krissmas, ony that dont prove enything, because he ixpected a pair last Krissmas.

Sisslety, Miss Maud Johnsons little sister Dottle has rote 19 diffrent letters to Santa Claws so far, and Miss Maud Jonson is getting sick and tired of taking them out and pertending to mail them.

I never see-a youngster romping on the streets in play
But I wonder if his father ever wordes through the day.
Does he worry for his safety, does he worry for his safety, does he worry for his future and the burdens he must bear?
Does the big fear ever strike him, as he kisses him at high s.
That in some way, as his parent, he may not be doing right?

MENU FOR CHRISTMAS DINNER

Consomme Toasted Wafers
Roast Goose Pointo Stuffing
Blushing Apples
Mashed Potatoes Creamed Turnips
Head Lettuce with Hard-Boiled
Egg Dressing Chees Cups
Plum Puddirg Lemon Sauce
Coffee
MY OWN RECIPES
Olives and celery may be passed of-

## Sister Mary's Christmas Table Decoration is Jack Horner Pie Full of Jokes to Amuse Guests

sister Dottle has rote 19 diffrent letters to Santa Claws so far. and Miss Mand Jonson is getting rick and tired of taking them out and pertending to mail them.

Pome by Skinny Martin.

Pome by Skinny Martin.

MENY OBJECKTIONS
If he very fond of all kinds of fish, Boiled and baked and fried, If it wasent for numerous reasons. Being the bones inside.

All sorts of heavy banding done in bran ew impress wargon. Caracity 75 pounds celefone Sid Hunt eny time after skool. Avverdgement.)

Is blanks haw? We will recreate the first has a first care than any other day in the whole year is the day of days for children. If big people must be grown-up and dignified Christmas day, has very little meaning to them. Perhaps the best way to bring out the little boy who lives in every big man and the little girl playing at being lady is to serve a Jack Horner Pie at the Chrismas dinner. A surprise of any sort at the end of a red ribbon is fagunating but when the surprise turns out to be a perfectly good loke for each person everybody must wax somewhat hilarious.

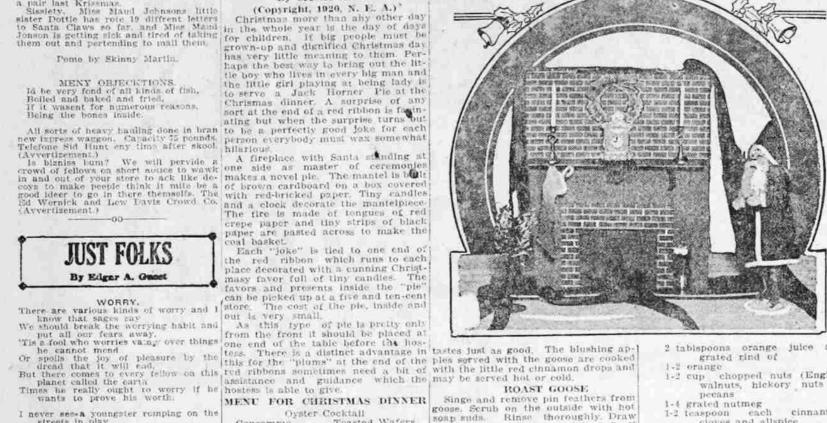
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That in some way, as his farent, he may not be doing right?

Man cannot escape from worry, cannot smile at self-disgrace.
He cannot sit down contented, shirking tasks he ought to race.
By his moral obligations to be just and clean and true.
He is bound at times to worry over what is fair to do, and there's none so rich in wisdom but must sometimes sit at night.

And worry lest his judgment shall not lead him to the right.

A treatment for hard corns that is said to be generally successful is to misten in warm weller. Scrape the edges of the corn, being careful suit to cut. Rubwifth vaseline and wray the too in a piece of old linen. Another method is to tie a small slice of lemon on the corn, after all loose skin has been scraped off.



R Singe and remove pin feathers from goose. Scrub on the outside with hot sone suds. Rinse thoroughly. Draw and ringe the inside carefully. Stuff and tie. Put on rack in roaster and sprinkle with salt and pepper. Cook 45 minutes. Pour off the fat. Dredge the goose with flour, put a sup of hot water and 2 teaspoons of salt in the bottom of the pan and roast 2 hours. If a self-basting roaster is used no watching is necessary. If not, baste overy 15 minutes. Make a gravy in the roaster after the goose is done and taken up.

POTATO STUFFING

1.4 grated nutmeg
1-2 teaspoon each cinnamon, cloves and allspice
2-4 teaspoon salt is stand until cool. Add sugar, yolk of eggs well heaten and fruit well flour-ed Chop suct very fine and work with hands until soft and creamy. Combine mixtures, add orange julce and grated rind, nuts and spices. Add whites of eggs beaten stiff. Turn into a butter-ed mold and steam 4 hours. Serve with lemon sauce or hard sauce and a lemon-corn-starch sauce. This recipe will make enough pudding to serve 6

tatees
2 finely chopped onions
2 tablespoons butter
1-2 (gaspoons pepper
1 tenspoon sage (aptional)
milk to moisten
Mix ingredients in the order given
and put in the goose. Do not stuff too PLUM PUDDING

1 1-2 cups state bread crumbs 1-4 cup scalded milk

I-2 cup raisin seeded and chopped spoon.
I-2 cup currants
I-4 cup finely cut citron eggs b
I-2 cup suct ard is

2 tablspoons orange juice and grated rind of

1-2 orange 1-2 cup chopped nuts (English walnuts, hickory nuts or

2 1-2 cups seasoned mashed po-tatoes will make enough pudding to serve 6

LEMON SAUCE

5 tablespons butter i cup powdered sugar I tablespoons lemon juice I tablespoon grated rind 2 eggs 1-3 cup milk

1-3 cup mits
Cream, butter and sugar, add grated
find of lemon and juice drop by drop,
beating constanty Add well beaten
yellis of eggs and milk. Cook over hot water until the mixture coars the spoon. Pour onto the whites of the leggs beaten till stiff and dry. A little vanilla may be added when the custard is poured over the whites.

## PACIFIC NUT

On Your Hot Cakes, Muffins, Rolls and Toast

You'll like it the very first time, and you'll use it each time thereafter. It has ? perfectly delicious flavor-pure and sweet-as much so as the finest creamery butter. Do not hesitate to place it on your table; you can be sure, in advance, that everyone

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PACIFIC NUT Margarine is the final word in nut butter making. It's made by churning creamy coccanut of and pasteurized milk together—a pure vegetable product, entirely free from any animal fats. From a spotlessly clean creamery, manned by expert butter makers, wrapped in tarchment and sold in sanitary cartons. YOUR DEALER SELLS IT.



# Dorothy Dix Talks

By DOROTHY DIX, the World's Highest Paid Woman Writer

I more or less expensive amusement, be-

SY OLIVE ROBERTS BARTON

